



Cochise County Health Department

Vaira Harik, Director

"Building A Healthier Future"

Temporary Event Permits

There are two questions that can be asked to determine if any person/persons needs a permit to sell or give away food at a temporary event.

1. Does the food require temperature control for safety/sanitary reasons? If the answer is yes, a permit is required. If the answer is no, go to question #2.
2. Will the food be handled, prepared, re-packaged, processed further or otherwise altered on site? If the answer is yes, a permit is required. If the answer is no, a permit is not required. Examples of food vending that **does not** require a permit: canned or bottled soda, pre-packaged chips or nuts, pre-packaged candy, baked goods (**non-profit groups only**) that do not require temperature control.

Determining if you are: Food Vendor I, II, or III

Food Vendor I – Temperature control may be required but food is pre-packaged and **will not be** handled or altered in any way. Very limited on-site preparation. Examples:

- pre-packaged ice-cream;
- pre-packaged frozen meat;
- baked goods not requiring refrigeration, such as cookies, breads, or pies;

Food Vendor II – Temperature control may or may not be required, but the food **will be** handled, prepared, re-packaged, processed further or otherwise altered on site. In addition, hot & cold holding times **will not** exceed 4 hours and raw meat and egg ingredients **will not** be used. Food preparation is on- site or off-site (only in a permitted kitchen). Examples:

- kettle corn or roasted nuts;
- hot dogs;
- roasted corn;
- cotton candy;
- scooped ice cream;
- baked goods requiring on-site refrigeration such as meat pies, cheese cakes or pumpkin/meringue pie;.
- lemonade – fresh squeezed on site;
- cut produce.

Food Vendor III – Temperature control is required, hot & cold holding times exceed **4 hours**, or **raw meat and egg ingredients are used**. Food preparation is on-site or off-site (only in a permitted kitchen). Examples:

- hamburgers;
- chicken & Turkey;
- ribs;
- eggs;
- tacos;
- burritos;
- egg rolls;
- gyros.
- tamales;

We require two (2) week notice of each temporary/special event to address all questions you may have on setting up your booth according to the guidelines that are required by the Cochise County Health Department.

Your County Questions Answered: www.cochise.az.gov

Email: health@cochise.az.gov

Main: 1415 Melody Lane, Bldg. A, Bisbee, AZ 85603
Benson: 126 W. 5th Street, Benson, AZ 85602
Douglas: 515 7th Street, Douglas, AZ 85607
Sierra Vista: 4115 E. Foothills Drive, Sierra Vista, AZ 85635
Willcox: 450 S. Haskell Avenue, Willcox, AZ 85643

Phone: 520-432-9400
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